

Monitoring Form – Reheating & Hot Holding

Establishment: _____ Date: _____

Name of Food Product Being Monitored: _____

Actual Time	Intervals	Temperature	Requirement	Initialed
Reheating:				
	0 Minutes			
	1 Hour			
	2 Hours		Should Be 165°F	
Note: If not properly reheated by this time, discard the food item				
Hot Holding:				
	3rd Hour		Should Be 135°F	
	4th Hour		Should Be 135°F	
	5th Hour		Should Be 135°F	
	6th Hour		Should Be 135°F	
	7th Hour		Should Be 135°F	
	8th Hour		Should Be 135°F	
	9th Hour		Should Be 135°F	
	10th Hour		Should Be 135°F	
	11th Hour		Should Be 135°F	